

CLAIMS

1. A candy including a substantially transparent candy layer and an edible starch sheet, said edible starch sheet being printed with an edible image with said image side underneath and facing said transparent candy layer, said edible
5 starch sheet containing corn starch, said edible image being formed with an edible ink.
2. A candy according to claim 1, wherein said edible starch sheet further contains tapioca starch or potato starch for smoothening.
3. A candy according to claim 2, wherein said edible starch sheet further contains
10 sodium alginate and acacia gum as thickener.
4. A candy according to claim 1, wherein said edible starch sheet further contains tapioca or potato starch as smoothening agent plus a thickener such as sodium alginate, acacia gum and the like.
5. A candy according to claim 1, wherein said edible starch sheet being adhered
15 to said candy by an adhesive containing Arabic gum and Xanthan gum.
6. A candy according to claim 5, wherein said glue contains water and the ratio of Arabic gum, Xanthan gum and water being in the ratio of 30%, 5% and 65%.
7. A candy according to claim 5, wherein said glue further contains a mixture of gelatine and Arabic gum.
- 20 8. A candy according to claim 5, wherein corn starch and tapioca being in the ration of 3:1.

9. A candy according to claim 1, wherein said transparent candy layer includes a trace of lactic acid with a content up to 0,7%.
10. A candy according to claim 9, wherein said lactic acid of at about 0.03% to 0.05% by weight of the candy being added before vacuum cooking.
- 5 11. A candy according to claim 9, further including citric acid.
12. A candy according to claim 11, wherein said citric acid being in the region of 0.05%.
13. A candy according to claim 10, wherein said 0.03% to 0.05% of lactic acid being added to the candy reservoir.
- 10 14. A method of making a substantially transparent candy or candy layer including a step of low pressure or near vacuum cooking of a syrup mixture including sugar and corn syrup and a subsequent step of automated candy depositing on to candy moulds.
- 15 15. A method according to claim 14, wherein the cooking pressure is between - 0.01 and -0.015MPa.
16. A method according to claim 15, said syrup mixture being cooked at between 120°C and 125°C.
17. A method according to claim 14, wherein the ratio of said sugar and said corn syrup being about 45:55.
- 20 18. A method according to claim 14, wherein said syrup mixture contains a mixture of lactic acid and citric acid.

- 19. A method according to claim 18, wherein the percentage of said lactic acid and citric acid being up to 0.7% and 0.05%.
- 20. A candy made from the method of claim 14, characterized in its substantial transparency with acid and a water content of below 3.25%.
- 5 21. A method according to claim 20, characterized by a converted sugar content of between 20% and 25%.